

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 3/5/2015 **Business ID:** 97843FE
Business: RAMADA/KNIGHTS INN

7240B SHAWNEE MISSION PKWY
 OVERLAND PARK, KS 66202

Inspection: 31002333
Store ID:
Phone: 9132623010
Inspector: KDA31
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/05/15	07:33 AM	12:00 PM	4:27	0:15	4:42	0	
Total:			4:27	0:15	4:42	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 6 Priority foundation(Pf) Violations 5

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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4. Proper eating, tasting, drinking, or tobacco use

.. p

Fail Notes | 2-401.11 *EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result.*
[An opened drinking can of soda was in the reach in cooler stored above condiment.]

5. No discharge from eyes, nose and mouth.

p

Preventing Contamination by Hands	Y	N	O	A	C	R
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6. Hands clean and properly washed.

p

7. No bare hand contact with RTE foods or approved alternate method properly followed.

p

8. Adequate handwashing facilities supplied and accessible.

.. p

Fail Notes | 6-301.11 *Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap.*
[No hand soap was at a handsink in the food prep area. COS, hand soap provided.]

6-301.12 *Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.*
[No paper towels were two of the handsinks in the food prep area.]

Approved Source	Y	N	O	A	C	R
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9. Food obtained from approved source.

p

10. Food received at proper temperature.

p

11. Food in good condition, safe and unadulterated.

p

12. Required records available: shellstock tags, parasite destruction.

.. .. p

Protection from Contamination	Y	N	O	A	C	R
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13. Food separated and protected.

p

14. Food-contact surfaces: cleaned and sanitized.

.. p

Fail Notes | 4-601.11(A) *Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.*
[Dried food debris was on the blade of the can opener. Dried debris was glassware (plates) that were stored as clean. Dried food debris was on ladle that was stored as clean.]

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Protection from Contamination		Y	N	O	A	C	R
Fail Notes	4-602.11(E)(4) Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [Mold was on the ice plate inside the ice bin.]						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
16. Proper cooking time and temperatures.		p
17. Proper reheating procedures for hot holding.		p
18. Proper cooling time and temperatures.		..	p	p	..
19. Proper hot holding temperatures.		p
This item has Notes. See Footnote 1 at end of questionnaire.							
20. Proper cold holding temperatures.		..	p
This item has Notes. See Footnote 2 at end of questionnaire.							
Fail Notes	3-501.16(A)(2) P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [Milk 44F was cold holding on self serving breakfast counter area. COS, milk discarded.]						
21. Proper date marking and disposition.		p
22. Time as a public health control: procedures and record.		p
Consumer Advisory		Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.		p
Highly Susceptible Populations		Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.		p
Chemical		Y	N	O	A	C	R
25. Food additives: approved and properly used.		p
26. Toxic substances properly identified, stored and used.		..	p
Fail Notes	7-201.11(A) P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [A bottle spray bottle of cleaner was stored next to food service storage bags. A spray can of coil cleaner was stored next to a food contact rolling pin.]						

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Chemical			Y	N	O	A	C	R
Fail Notes	7-201.11(B)	<i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i> <i>[A bottle of glass cleaner was stored above glassware cups that were stored as clean. A spray bottle of glass cleaner was stored on top of a prep table.]</i>						
Conformance with Approved Procedures			Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.			p
GOOD RETAIL PRACTICES								
Safe Food and Water			Y	N	O	A	C	R
28. Pasteurized eggs used where required.			p
29. Water and ice from approved source.			p
30. Variance obtained for specialized processing methods.			p
Food Temperature Control			Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.			p
32. Plant food properly cooked for hot holding.			p
33. Approved thawing methods used.			p
34. Thermometers provided and accurate.			..	p
Fail Notes	4-302.12(A)	<i>Pf - Food Temperature Measuring Devices (Provided & Accessible) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of required FOOD temperatures.</i> <i>[No thermometer was provided.]</i>						
Food Identification			Y	N	O	A	C	R
35. Food properly labeled; original container.			p
Prevention of Food Contamination			Y	N	O	A	C	R
36. Insects, rodents and animals not present.			..	p
Fail Notes	6-501.111(A)	<i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests.</i> <i>[8 fresh mouse droppings were on top of toastmaster toaster. 1 fresh mouse dropping was inside of glassware (bowl) that was stored as clean. 1 fresh mouse dropping was on a prep table next to a ladle. 30 fresh mouse dropping were on the side of a reach in cooler on the floor. 50 fresh mouse droppings were on the floor in a storage room where glassware is kept for storage. PIC provided pest control invoice with a service date of 2-5-15.]</i>						
	6-501.111(B)(4)	<i>Pests (Harborage) The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the PREMISES by eliminating harborage conditions.</i> <i>[The food prep area and storage area is place for pest harborage. Non-working or unusable restaurant equipment is throughout the establishment.]</i>						
37. Contamination prevented during food preparation, storage and display.			..	p

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Prevention of Food Contamination			Y	N	O	A	C	R
<i>Fail Notes</i>	3-305.11(A)(1)	<i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.</i> <i>[A box of apples was stored on the floor.]</i>						
		38. Personal cleanliness.	p
		39. Wiping cloths: properly used and stored.	p
		40. Washing fruits and vegetables.	p
Proper Use of Utensils			Y	N	O	A	C	R
		41. In-use utensils: properly stored.	p
		42. Utensils, equipment and linens: properly stored, dried and handled.	p
		43. Single-use and single-service articles: properly used.	p
		44. Gloves used properly.	p
Utensils, Equipment and Vending			Y	N	O	A	C	R
		45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items	p
		45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items	p
		46. Warewashing facilities: installed, maintained, and used; test strips.	..	p
<i>Fail Notes</i>	4-302.14	<i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided.</i> <i>[No test kit for provided for the use chlorine.]</i>						
		47. Non-food contact surfaces clean.	p
Physical Facilities			Y	N	O	A	C	R
		48. Hot and cold water available; adequate pressure.	p
		49. Plumbing installed; proper backflow devices.	..	p
<i>Fail Notes</i>	5-203.15	<i>P - If not provided with an air gap as specified under § 5-202.13, a dual check valve with an intermediate vent preceded by a screen of not less than 100 mesh to 25.4 mm (100 mesh to 1 inch) shall be installed upstream from a carbonating device and downstream from any copper in the water supply line.</i> <i>[A water hose was hooked up to a water outlet under a prep table without a backflow device The water hose was hooked up to a water outlet and draped on the floor.]</i>						
		50. Sewage and waste water properly disposed.	p
		51. Toilet facilities: properly constructed, supplied and cleaned.	p
		52. Garbage and refuse properly disposed; facilities maintained.	p
		53. Physical facilities installed, maintained and clean.	..	p
<i>Fail Notes</i>	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair.</i> <i>[The ceiling needs repair above the warewashing unit. Ceramic tiles are missing and broken throughout the food prep area.]</i>						

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Physical Facilities

Y N O A C R

- Fail Notes*
- 6-501.114(A) *Premises (Unnecessary items) The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used.
[The establishment is full of non- usable or broken restaurant equipment.]*
- 6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
[Dried food debris was on the ceiling tiles above the cooking stove area. Grease buildup was on the floor and behind the deep fryer.]*

54. Adequate ventilation and lighting; designated areas used.

p " " " " "

Administrative/Other

Y N O A C R

55. Other violations

" p " " " "

This item has Notes. See Footnote 3 at end of questionnaire.

- Fail Notes*
- 8-404.11 *P - A LICENSEE shall immediately discontinue operations and notify the REGULATORY AUTHORITY if an IMMINENT HEALTH HAZARD may exist because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health. A LICENSEE need not discontinue operations in an area of an establishment that is unaffected by the IMMINENT HEALTH HAZARD.
[Due to the activity of rodents in the establishment there is an imminent health hazard.]*

EDUCATIONAL MATERIALS

The following educational materials were provided

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Sausage Gravy 140F
EGGS 135F

Footnote 2

Notes:

RIC milk 37F

Footnote 3

Notes:

The establishment share the common food prep area with another license business at this address.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 3/5/2015 **Business ID:** 97843FE
Business: RAMADA/KNIGHTS INN

7240B SHAWNEE MISSION PKWY
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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled _____

Inspection Report Number 31002333

Inspection Report Date 03/05/15

Establishment Name RAMADA

Physical Address 7240B SHAWNEE MISSION PKWY City OVERLAND PARK
Zip 66202

Additional Notes
and Instructions

The person in charge will contact the inspector for a follow up inspection.

VOLUNTARY CLOSURE STATEMENT

Insp Date: 3/5/2015 **Business ID:** 97843FE
Business: RAMADA/KNIGHTS INN

7240B SHAWNEE MISSION PKWY
OVERLAND PARK, KS 66202

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VOLUNTARY CLOSURE STATEMENT

BECAUSE OF DEFICIENCIES NOTED ON THE ATTACHED KANSAS DEPARTMENT OF AGRICULTURE INSPECTION REPORT, I VOLUNTARILY AGREE TO CLOSE THIS ESTABLISHMENT AND CEASE OPERATION UNTIL NEEDED CORRECTIONS HAVE BEEN COMPLETED. I AGREE NOT TO REOPEN THIS ESTABLISHMENT PRIOR TO RE-INSPECTION BY THE FOOD, DRUG, AND LODGING SURVEYOR.

Reinspection is currently scheduled for _____

Inspection Report Number 31002333 Inspection Report Date 03/05/15

Establishment Name RAMADA

Physical Address 7240B SHAWNEE MISSION PKWY City OVERLAND PARK

Zip 66202

Additional Notes

The person in charge will call the inspector for a reopening inspection.